SEPARATE BLOUSE WITH SLEEVELESS OVERBODY POPULAR THIS SEASON

Many Are Made in Satin or Velvet and They Offer Excellent Opportunity for Giving One Piece Frock Effect to Skirt and Blouse of Suit the top before baking. They are also "When the terrapin cut in inch pieces. fat will trickle down through the con- Wake or be waked from. tents of the dish, resulting in a delicious flavor, while the bits of lean bacon will be crisp and appetizing. The shell of a pineapple or Edam cheese makes a good receptacle in which to bake creamed macaroni. There will always be sufficient of the cheese remaining around the sides of the shell to give richness to the macaroni and by standing the cheese shell in a baking dish it will cook without losing Its Macaroni timbales are a desirable ad-

HE separate blouse refused to be snuffed out by the one piece frock. It has seen fashions come and go, but apparently it has every intention of going on forever.

This season it even shows signs of new life, takes on novel features, or at least features that have been out of style so long that now they are new again. The long sleeve, the high collar, the closer lines, all these new old details have invaded blousedom and offer welcome change from the inevitable shapeless, decollete wisp of chiffon or tulle of yesteryear.

Not that the wisps of tulie or lace o chiffon do not still flutter fragilely on waxen ladies in the shop windows and in rumpled heaps on the counters. Many of them are even more diaph anous than ever, though the filmiest of them is likely to show the long sleeves. and a collar high in the back and a bit of fur by way of ballast, but one doesn't absolutely have to choose between a plain shirtwaist and a cobweb confec-tion now. There are blouses a plenty fashioned chiefly of such sturdy stuff as supple satin or velvet, and the all clever phases by all of the exclusive

season is the one made with a sleeveless overbody of satin or velvet or crepe
or whatever the designer happens to
fancy, and a guimpe and long sleeves of
another material, usually matching the
main body in color.

The Rnowing women,
recognizing the handwriting on fashiou's
wall, are picking it up when they do see
it, and the manufacturers are taking the
hint, so the supply will be more plentiful before long.

One sees this type of blouse on every hand and it offers all sorts of oppor-

spurns frugality. terial of the skirt can be carried on up to the shoulder, and yet, if it happens to be too warm for waist comfort, can be parent or semi-transparent underbodies. Many of these blouses are made in

velvet with long sleeves and waistcoat though they are a trifle bizarre. or guimpe of satin or chiffon or lace; and some of the popular models in this class should not be called blouses at all, for they emphatically do not blouse Instead they mould the shoulders and bust softly, loosely, and fall straight to for the younger contingent and for the dark fur. slender women; but, alas, they seem to the wrong figures.

The same is true of the other straight falling overbody, which is built somewhat on the lines of a short mandarin embroidery and fur and with long or restaurant costumes. picturesque and charming-when be-

There is many an overbody model less radical than these, and with a skirt to and where an old bodice is too worn for further wear it is sometimes quite possible to get enough good material out of it for an overbody and achieve a bodice on modish lines without too much buying of new material.

The draped overbody of the picture is a clever little model whose back is more front is new in a becoming and conthe neck and shoulders in a bolero effect, rippling toward the bottom, ending just at the lower line of the girdle and buttoning to the overbody from the material of the original model, and a tailored effect was given by the high gave the lie to the blouse's severity.

by many of the best houses is the one or cheese in order to make a perfect with shoulder yoke and tabs passing food. When a meat flavored sauce is through slits on the bodice front. This added or finely chopped meat is sprinhas been made in everything, from chif- kled over the finished dish preparations fon to velvet, and is particularly pretty of this kind are among the most satis In certain rather gay shades of satin factory of meat substitutes. with skilfully blended embroidery coloring, in a soft coral embroidered in lovely often have strips of smoked tongue or ones of amethyst and bine, or in mustard yellow with embroidery of warm browns and greens and even dashes of found that other kinds of meat are autumnal red in fruity tones. But for equally desirable. Calf's liver either equally desirable. body in silk or velvet matching the coat suit with which it is to be chiefly worn, and with embroidery in coloring harmonizing with suit or hat.

Simpler and among the best looking stock mixed with tomato paste. of the new blouses are such models as the white satin and chiffon model, which also excellent for this purpose, is the third of the group, and which shredded chicken, diced sweetbreads, tooks well in color as well as in white. Haked fish or creamed oysters may be fish are cooked alive they are unfit for Apple Ring Pudding.—Stew a large the high straight collar, with its satin mixed with any of the Italian pastes the table; but few, I imagine are aware handful of apple rings for half an hour; The high straight collar, with its sating the table; but few, I imagine, are aware handful of apple rings for half an hour, the rhubarb, and leave it till cold, then move all pain and restore the stung of the torture the terrapin has to endure or until soft. In half a pint of water, serve with a fittle milk, or, if possible finger or what not to perfect health.

blouse is still scarce. Only in the more But the blouse par excellence of the expensive shops as a rule can one find it at its best, but the knowing women.

tunities for economies, though one can spend an extravagant sum on it if one spurns frugality. siving a one piece frock effect to the is a case in point, but occasionally a skirt and blouse of a suit; for the ma- woman does look piquant and pretty even in that collar, and certain velvet have high collars flaring out to enclose the chin, after the fashion of the ruches just mentioned, and faced with fur, are becoming to a charming face, even

Out of compliment to the general popularity of certain colors the blous designers have turned out many models in the new greens, in sand color, in dark prune and in the omnipresent browns Sand color and brown in combination appear in a few of the French blouses They are comfortable and smart looking lightened by touches of flesh pink and

Fine dull metallic laces or nets form have a perverse way of appealing to the long sleeves and enter into the front the wrong women and appearing upon trimming of some of the velvet blouses, and for evening wear are shown gor geous little confections of chiffon, velvet paillettes which would convert a In velvet with touches of bold silk into the most fetching of theatre

Unassuming but by no means inexpensive blouses of chalk or old ivory satin, beautifully cut but severely plain. buttoning straight up the middle front match the overbody almost any model and on up the front of the high close of this kind would fit in well with a one piece frock design. Two of the models flaring over the hand and buttoning snugly almost or quite to the elbow, are very good. The neck is usually finished a soft standing ruche of net or chiffon around back or sides.

Similar models are made in colored satin with a narrow vest of white up the front of waist and collar, and the row of buttons may be either in the original than its front, though the are covered with white satin, or may be set at each side of the vest, the effect servative way. The back swings from being that of blouse fronts buttoned down to the vest.

MEAT WITH MACARONI.

PREIGN restaurants have done much to acquaint American housewives with the variety of cravat and by binding all the edges nourishing and appetizing dishes in with matching silk braid, though long which macaroni, spaghetti and similar chiffon sleeves in the color of the satin pastes are the principal ingredient. These pastes being deficient in fa Another blouse that was brought over should be combined with butter, cream

> Typical Italian dishes of macaroni tomato sauce, but American cooks have broiled or fried, cut in small dice or finely chopped, makes a delicious addition to a dish of macaroni served with a substantial sauce made from meat

Julienne strips of broiled tripe are

large casserole or in small ramekins, condition which alone will satisfy the water till tender, drain and dry it over

in which case the macaroni should be of hot water and as it is usually in a dish with alternate layers of rice and An easy way of introducing a novel by that sudden contact with the hot the top with a handful of bread crumbs flavor into the familiar dish known as water to a realization that it is not macaroni au gratin is to sprinkle bits dead, but sleeping, a condition that is of uncooked bacon over the top of the gradually changed as the water gets minutes in a moderate oven. prepared macaroni just before placing it hotter and hotter, until the terrapin | Staffer Pudding.—Rub one-half pound in the oven. While baking the bacon is boiled to a sleep that it will never of very finely chopped suct into two

But the terrapin gradually boiled to death in Maryland or Philadelphia fashion has a happy taking off com-pared with that of its kind selected for treatment in Virginia style, which style epicures declare is the only true way. Maybe so. It isn't terrapin stew, though, and nobody in this town ever

get the terrapin ready—the expert ter-rapin cooks in Virginia are as a rule mixture into the basin, then a layer of negro women who follow the recipe of the old time 'mammy' of the plantation —she thrusts it alive into a bed of hot coals, or shuts it up in a hot oven, and hours.

Berry Pudding Take a part of paste and repeat these till the basin is full. finishing with the paste. Sprinkle this with brown sugar and bake for two hours. the ecstasy of its closing moments may

would be impossible save as to the mode and serve with any sauce to taste. in a general way, because they have

The overblouse waist of velvet and chiffon and of satin and

dition to the list of economical lunch- part to any one. As a matter of fact, chopped suet from which all skin and eon or supper dishes. One large mould if you know how to remove the fibre have been removed, and mix it to can be used or individual ones as pre- gall sack from a terrapin after it ferred. The macaroni should be boiled boiled in Maryland or Philadelphia style water; roll it out into an oblong strip, as usual, thoroughly rinsed in cold or roasted or baked in Virginia fashion, spread with jam, golden syrup, curwater, drained and cut in strips the all the artistic touch you need for the rants, raisins, &c., mixed with brown length of the height of the mould, subsequent treatment of the thing is sugar and half a grated lemon rind; Butter the inside of the mould and supplied by the skill of a cook who has place the strips of macaroni close to- sense enough to know how to mix good round; wet this spece, roll up the pudgether, with closely placed rings of butter, thick cream, spices and the ding evenly and firmly, but not too macaroni covering the bottom of the whites of hard boiled eggs together into tightly, turn in the ends neatly and tons, and made with long close sleeves mould. Fill the remaining space with a sauce, and who understands that a press down the outer edge firmly. Have any good mixture of meat, chicken or glass of Madeira must be added to it fish and place the mould in a pan half little while before the dish is served. floured, and roll the pudding up in this as a matter of fact the terrapin stew rather loosely to allow for filled with hot water. Cover with but-tered paper and bake for about twenty minutes.

As a matter of fact the terrapin stew would be a dry and unsatisfactory affair if it wasn't for the sauce.

An attractive entree is made in much macaroni. Long strips of boiled spacentre of the vest, in which case they shettl are colled inside the well builtered the usual way.

Macaroni and spaghetti are valuable aids in utilizing leftovers, as they may be cut in small pieces and used in combination with meat, fish or fowl in equal in the natural dish formed by the upper proportions. For making croq his provides an excellent means of addng to what may seem a scant supply

of the principal ingredient. As stock is often a necessity in the making of sauce to serve with macaroni, "the resourceful housewife whose home kitchen is lacking in this particular should learn the value of a few spoonfuls of canned soup as a substitute. Besides being a convenience, this will also improve the flavor of the sauce by introducing a variety of seasonings.

boiling macaroni or spaghetti some cooks throw into the saucepan an onion stuck with three or four cloves. It must be remembered that spaghetti should be boiled unbroken. By holding it in boiling water it will soften rapidly and bend, so that the lengths with fresh picked blackberries.

MARTYRDOM OF THE TERRAPIN, shred suct, milk and well washed cur-

paring the crab or the lobster ginger if liked and a tablespoonful of to be dired upon the cook has to be cruel to be kind to the direr," said and when the whole is mixed boil for a restaurateur, "for unless those shell- four hours. the dot the ubiquitous low cut blouse the result is an attractive as well as before it is in a state for the putting with one and a half tablespoonfuls of and rolling collars.

"The meat of the terrapin cooked in the same manner, using individual Maryland or Philadelphia style is taken moulds and substituting spaghetti for from the shell and boiled again after the terrapin has been boiled out of existence, but not so with terrapin in Virmoulds, which are filled and baked in ginia style. The terrapin is left in the brown sugar and seasoned lightly with coals or the oven until the meat is cooked. When that is done the under shell of the terrapin is easily removed with a knife, exposing the meat lying Te gall sack removed, the meat is well buttered and highly seasoned, a glass of Madeida poured over it and the

SIMPLE PUDDINGS.

BLACKBERRY JELLY.—Put three pounds of blackberries in a pan with just sufficient water to prevent their burning and let them cook gently till the juice begins to flow, then strain them through a jelly bag. Sweeten the juice to taste and boil it in a saucepan, adding a tablespoonful of corn flour mixed with a little of the cold juice to every pint of juice to thicken the mixture. Pour into a wetted mould when sufficiently thick and leave till cold, when you turn out and garnish

Cup Pudding.-Take one cupful each of flour, ground rice, finely chopped and rants or raisins, a teaspoonful of car VERYBODY knows that in pre-bonate of soda, the same of ground ginger if liked and a tablespoonful of

the fire; stir to it two dessert spoonfuls the top before baking. They are also "When the terrapin is cooked in of moist sugar and one ounce of excellent for the filling of green peppers. Maryland style it is thrown into a kettle butter. Mix these well and fill the pie

pounds of flour, mix with enough water or milk to make a nice paste and roll it out. Grease a pudding basin well and sprinkle it with a little brown sugar, then line it with some of the paste. Mince two pounds of apples, cored and of serving terrapin, by the way, many peeled, and mix them with one-helf pound of dried currants, the finely minced peel and strained juice of half a lemon, two ounces of minced candied orders it, so far as I know.

"When the Virginia cook starts in to pound of brown, sugar and a very little peel; also cut into small pieces one-half

Berry Pudding .- Take a pound and a half of flour and mix a little of this with a "Speaking of terrapin and its cook- pound and a half of picked blackberries ing. I don't mind confessing that there's to the rest of the flour add a pinch of a good deal of polite humbug about it.

If one is not susceptible to the glamour of soda dissolved in half a gill of milk, which tradition has cast around the ter-then add to this about half a gill of rapin cook he can do the business as golden syrup; stir this all to a smooth batter, add in the fruit lightly (being "You will never be able to get a recipe for cooking terrapin from one of those glorified concocters of a stew. He will thirds full of boiling water (this water always give you a wise shake of the must be kept boiling hard the whole head and declare that such a thing time) for at least two hours; turn out Stewed Figs With Oranges .- Stew half

certain artistic secrets about making a pound of dried figs in half a pint of terrapin stew which they cannot im- water till plump and tender; now peel thinly, add to the figs and cook together for five minutes without the addition of other ingredients; cook this till thick. any sugar. Serve in a border of plain then pour over the pudding and serve.

Fudding Without Eggs or Milk .- Well grated breadcrumbs at the bottom, on the top of this put a layer of peeled. cored and thinly sliced apples and sprin-kle over this some brown sugar, a little pieces of butter: continue with these the apples are tender and the layers till the dish is full, finishing with is cooked, and eat hot or cold. the breadcrumbs; pour over it three-

soak till the crusts are quite soft, drain off the water, and beat up the bread well with a fork, removing any hard lumps that you cannot break up; add one cunce of dripping, well clarified, or suet finely shred, a handful of well washed and dried currants, sugar to taste, and a grate or so of nutmeg. Have ready a well buttered baking dish (or use for this dripping, margarine, or nut butter of any kind), and bake in a good oven. This pudding will take pecially good for children.

Half-pay Pudding .- Sift together four ounces each of flour and breadcrumbs, a pinch of salt and half a teaspoonful of baking powder; add to these 4 ounces of finely chopped suet, 3 ounces of well | washed and dried raisins or currants, three dessertspoonfuls of sugar, and sufficient milk to make a stiff batter. Beat it all well together for five minutes, then turn it all into a greased mould or basin, and steam for two and half to three hours.

Rolypoly Pudding .- Sift together onehalf pound of flour, a pinch of salt and a easpoonful of baking powder, and crumble into this four ounces of very finely chopped suet from which all skin and a paste with one and a half gills of sugar and half a grated lemon rind. leaving about an inch clear all the way tie the ends of the cloth very tightly close up to the ends of the roll, and using three or four pins to keep the roll quite even. Minced apple also makes an excellent filling for this pudding; this should be sweetened with powdered cloves to bring out the flavor. If treacle or golden syrup be used, always remember to add three or four spoonfuls of fine sifted breadcrumbs with a little grated lemon rind to each half pound of treacle used, and always warm the treacle first in the oven to from one and a half to two hours' soiling, or rather longer if steamed.

unces of stale bread and mix it with six unces of finely shred suct, a teaspoonful difficulty of finding the intruding porof ground ginger and two ounces of tion. The bottle of hot water treatment flour; now mix it well with half a pound makes it quite easy, the splinter imof golden syrup, put it into a buttered mediately coming up so that the dodge mold and boil for at least two hours.

Summer Pudding-Line a well buttered well. mold or basin with bread, cutting a slice cellent) to fill the basin, fit a round of mediately much all yed. bread on top and let it stand till next | The next thing is to apply a suitable | water alternately on the head and che day, when it can be turned out: Or another variation of this dish can be made this it is best to make a paste of bi- towel, while rubbing the lips brisk as follows: Since down thinly ten carbonate of soda and sal volatile; with a bath towel also helps matters ounces of bread and put this in alter-spread this on a piece of lint and tie. But it is only rarely that such measures nate layers with hot stewed rhubarb firmly but not tightly over the damaged must be taken before a doctor's help to obtained, fortunately. All the same, the

and if for children, a thin custard.

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grated chocolate (or cocoa) to a paste It cannot be too often insi with a little milk. Beat up an ounce of that this habit should be strongly in butter and half an ounce of sugar to a veighed against and children absocream, add one beaten up egg to this lutely forbidden to taste any berries and a-drop or two of essence of vanilla &c., or even to pick them. But even and mix quickly with the flour; put the when they are really well trained in mixture into a buttered mold and steam this way—and the majority are not—ac-Stewed Figs With Oranges.—Stew half a pound of dried figs in half a pint of water till plump and tender; now peel one orange, remove all the pith, halve it, take out the pips, slice the pulp thinly, add to the figs and cook together.

Stewed Figs With Oranges.—Stew half a pound of dried figs in half a pint of water till plump and tender; now peel corn flour, a teaspoonful of cocoa, a tablespoonful of caster sugar and two tablespoonfuls of water. Boll the sugar which is easily mistaken for parsley, which is easily mistaken for parsley, which is easily mistaken for parsley, and to the figs and the majority are not accidents will happen, and it is then that the knowledge of what to do is so valuable. Plants which frequently cause blespoonful of caster sugar and two tablespoonful of ca

butter a pie dish, put in a layer of finely putting into each apple a clove or strip the fungi, which children should never of lemon peel; soak for an hour four be allowed to touch. ounces of tapicca in a quart of warm water to which a pinch of salt has been added, flavor with lemon juice, and place is to make the child sick. This finely pounded allspice and some tiny pour over the apples; then bake till can often be done by tickling the back pieces of butter; continue with these the apples are tender and the tapioca of the throat with the finger, or a dose

Cottage Pudding.—Take any pieces of liquid is all absorbed. Fare and cote same interval after the same interval if necessary, also ticksome bolling water and leave them to with sugar; cover with the rice, and tie ling the back of the throat at intervals. each ball in the corner of a pudding Or, again, the homely expedient of a each ball in the corner of a pudding cloth; put into boiling water, and simmer for forty-five minutes to an hour.

Castle Puddings.—Cream together one ounce of butter and one and one-half with a tumblerful of warm water. The powder, stir it lightly into the butter, up in a blanket, and forcing the stuff &c., and add a little milk gradually till down by spoonfuls if necessary. from one and a half to two hours to bake. A great improvement is the adulation of a little is mathing heing an one and a half to two hours to have ready some small moulds buttered an emetic should not be given is when a corrosive poison has been swallowed and this will be seen (even if it is not the mixture drops easily from the spoon. The only case of poisoning in which

> Toast Pudding.-Take four ounces of There is no mistaking the signs, and toast, the harder the better, and soak when they are present no emitic it in water till quite soft, then drain should be given under any circumoff as much of the water as possible, stances. There are proper antidotes and beat it up with a fork to get rid of for all poisons, but their administration all lumps. Mix six ounces of stoned must be left to the doctor's direction. raisins or currents with about half a One thing, however, may always be teacupful of moist sugar, a grate or so given, and that is the white of an egg. of lemon peel, half a teacupful of flour, which should be very lightly beaten and one pint of skimmed milk with the and given to the child to swallow slowly, toast. Have ready a buttered pudding basin filled with the mixture, tie it up the poison, and is an excellent and very in a floured cloth, and boil till cooked, simple home treatment to give under When cooked turn out, and serve at all circumstances of poisoning.

FOR THE CHILD.

FOR the mother in the country of suburb a few words ment of stings and bites of sects and also that which is best meted out for minor cases of poisoning may ding evenly and firmly, but not too be helpful, for many children suffer will probably be only too conscious of very much from gnat and other bites, fat little legs exposed by socks and rules. ready a pudding cloth scalded and chubby arms offering tempting baits in aftenward, but at the time everything to marauders.

In the case of stings from bees of other insects whose sting is left in the be delayed by prevarication or fear. first thing is to remove the sting. then either tack or pin down the cloth, this end a fine pair of tweezers should be used if the tiny foreign clearly visible sticking out of the . in When this is not the case, however, it

is well to fill a bottle almost full o very hot water and hold the bitten place tightly pressed on the top of it; will cause the sting to rise up, when it can easily be caught hold of and removed by the tweezers. This same treatment is most effectual for getting hold of splinters and is wisely employed whenever one has run into a child's hand, &c., unless it is so easily seen make it flow easily, as this obviates waste. A pudding of this size will take that its removal is quite simple; for it is a mistake to poke about for a splinter. as such procedure very often ends by forcing it further in and also causing Gingerbread Pudding-Grate finely six swelling and inflammation around the puncture, which further increases the amount may be given, or a cup of he

Stings cause pain and swelling on acf stale bread and stamping out from count of the acid poison secreted by the temperature should be this a round the size of the bottom of insect and to neutralize this an alkali bared clow), and should have, roughly the mold, then line the sides with strips application should be made. Cloudy a tablespoonful of mustard allowed of bread the height of the mold and ammonia is usually accessible and a every gallon of water, the mustard being about one and a half inches deep, press-drop, allowed to fall on the place will mixed to a smooth, very liquid past. ing these well into the mold; pour in soon give relief; or sal volatile, if this is with tenid water before being added to sufficient hot stewed fruit (apples and available, is also excellent, a few drops the bath. blackberries or plums and apples are ex- being applied, when the pain will be im-

dressing and to bind up the place. For as also by flicking the chest with a we

commonly experimented upon of all-Apple Tapicca Pudding.—Pare and yew leaves, the berries of the juniper core sufficient apples to fill a pie dish, and laburnum seeds. Also there are

s cooked, and eat hot or cold.

Apple Snowballs.—To each apple al-Apple Snowballs.—To each apple allow a tablespoonful of rice, a gill each of milk and water, a clove, and a teaplace the dish in a quick oven and bake for one hour.

Cottage Pudding.—Take any pieces of liquid is all absorbed. Pare and core minutes, and again a third after the same interval if necessary less than a gain a third after the same interval.

> fill them with the mixture, and steam and this will be seen (even if it is not for fifty minutes or bake for twenty- otherwise known) by whitened patches around the mouth and lips

> > When sending for the doctor the mes sage should state what the child has swallowed, so that there may be no delay when he comes in sending again for the proper antidote; when the mother does not know, the information should be extracted from the child if it is in any way possible, and is so important that it is very necessary not to frighten of appear to scold the small sufferer, who naughtiness and the disobedience The lesson may be well rubbed depends on getting at the truth as quickly as possible, an end which will

> > Another rule to remember is to save what has been vomited until the doctor comes, and this every nurse should be carefully told to do under any suspicious circumstances.

Apart from the usual effects of poisoning seen in diarrhœa and sickness, anything like a severer case may result i collapse. When there are signs of this. such as extreme pallor, rapid or irregu lar breathing, and so on, the child should be immediately put to bed wrapped a hot blankets and with hot water bottle at the feet and around the body, care ourse being taken that they are wrapped in flannel, so that the delicate skin is no burnt. A teaspoonful of sal volatile in a wineglassful of hot water, or two or three teaspoonfuls of brandy in the same strong black coffee. Sometimes a mu tard bath is more effectual than any thing else, especially in the case of very young child; it should be about 100 is worth remembering in this case as degrees Fahrenheit (the temperature tested of course with the bath thermoni eter, but if there is not one provided,

When the breathing is very labored

relief is given by pouring hot and col makes it quite worth while for mothe A child is an adventurous person, to know what must be done, as every-The really good looking high collared one of these is suited to serving in a bring that costly delicacy to the supreme lemon; boil half a teacupful of rice in of flour and a good tablespoonful of which comes in his way is very strong, depend on doing the right thing quickly.